

Little Buteo 2017

Origin: Austria, Weinviertel
Quality grade: Wein aus Österreich
Site: Vineyard Selection
Site Type: hilly land
Varietal: Grüner Veltliner 100 % | 20 - 30 years
3000 - 8000 plants/ha | 3000 - 5000 liter/ha
Soil: loam
loess



CELLAR

Harvest: handpicked | end/august - middle/september |
20 kg cask

Malolactic yes

Fermentation:

Fermentation:

spontaneous
steel tank | 2 - 4 week(s)
large wooden barrel | 4000 L | used barrel | 2
- 4 week(s)

Maturing:

50 % | steel tank | 6 month(s)
50 % | large wooden barrel | 4000 L | used
barrel | 6 month(s)

Time on the Full

6 month(s)

Yeast:

6 month(s)

DATA

Wine Type: Still wine | white | dry

Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (10 years)
Optimum Drinking Year: 2018 - 2027

WINERY

MG: Michael Gindl. SOL: The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.